

OYSTERS DELIVERED FRESH DAILY FROM THE PACIFIC NORTHWEST
SOURDOUGH ROSEMARY BREAD BAKED FRESH DAILY ALL OF OUR SAUCES AND SALAD DRESSINGS MADE IN HOUSE
ALL OF OUR DESSERTS MADE FROM SCRATCH

APPETIZERS

OYSTERS ON THE HALF-SHELL* 14
Fresh from the Pacific Northwest

OYSTERS ROCKEFELLER* 17
Spinach, Asiago, Bacon, Pernod, Hollandaise

PEI MUSSELS 19
Pernod, Garlic, Butter, Thyme, Grilled Baguette

MARYLAND BLUE LUMP CRABCAKES 19
Jumbo Lump Crab Meat, Dijon Aioli

SHRIMP COCKTAIL 3 for 16 4 for 20
Colossal Shrimp, *Famous* Fiery Fresh Horseradish Cocktail Sauce

CARPACCIO* 14
Shaved Beef Tenderloin, Capers, Red Onion, Parmesan, Garlic Mustard Aioli

MARYLAND BLUE LUMP CRABMEAT COCKTAIL 19
Famous Fiery Fresh Horseradish Cocktail Sauce, Lemon

HAWAIIAN AHI TUNA TARTARE* 18
#1 Ahi, Ginger Soy Sauce, Wasabi, Pickled Ginger, Cucumber

CHARRED APPLEWOOD WISCONSIN PORK BELLY 14
Crispy Onions, Cabernet Reduction

USDA PRIME STEAK TARTARE* 21
Crostini, Cornichons, Fried Quail Egg

SOUP AND SALAD

FRENCH ONION SOUP 7
Crostini, Gruyere Cheese

Famous SALAD 7
Grilled and Chilled Asparagus, Hard-Boiled Egg,
Red Onions, Crunchy Bacon, Pear Tomato, White Cheddar

MAYTAG BLEU ICEBERG WEDGE 9
Maytag Blue Cheese, Applewood Smoked Bacon
Beefsteak Tomato, House Vinaigrette

BABY SPINACH SALAD 9
Aged Gouda, Red Onion, Egg, Crispy Applewood Bacon, Tomato
Spanish Sherry Dijon Vinaigrette

CLASSIC CAESAR SALAD* 8
Romaine, Asiago, Garlic Croutons, Anchovy on request

VINE-RIPENED TOMATO SALAD 9
Farmstead Bleu Cheese, Fresh Mozzarella, Red Onions, House Vinaigrette

THE FINEST MIDWESTERN GRASS-FED, GRAIN-FINISHED BEEF, AGED OVER 20 DAYS COLORADO LAMB
NIMAN RANCH PORK COLORADO ORGANIC, FREE-RANGE RED BIRD CHICKEN FRESH TUNA FROM HAWAII
SEASONAL FRESH SEAFOOD PRESENTATIONS ORGANIC SALMON FROM THE SHETLAND ISLANDS

SIGNATURE STEAKS

FILET MIGNON, OUR REGULAR 10-OUNCE CUT 39
FILET MIGNON, OUR LARGE 14-OUNCE CUT 46
USDA PRIME NEW YORK STRIP, 16-OUNCE CUT 46
USDA PRIME "MAYTAG BLEU" NEW YORK STRIP, 16-OUNCE CUT 49
RIBEYE STEAK, 22-OUNCE CUT 42
USDA PRIME FLATIRON STEAK, SLICED, 12-OUNCE CUT 40
USDA PRIME BONE-IN "MANHATTAN" FILET, 12-OUNCE CUT 52

ADD

"OSCAR" STEAK TOPPING: MARYLAND LUMP BLUE CRABMEAT, ASPARAGUS, HOLLANDAISE* 17
"SCAMPI" STEAK TOPPING: COLOSSAL SHRIMP SAUTEED WITH WHITE WINE, BUTTER, LEMON, HERBS 17
"SURF & TURF": ADD 7-OUNCE COLD WATER LOBSTER TAIL, DRAWN BUTTER, LEMON 32

SEAFOOD

FRESH SHETLAND ISLAND ORGANIC SALMON FILLET* 35
Fava Bean, Butternut Squash, New Potato & Bacon, Balsamic Brown Butter
FRESH HAWAIIAN AHI TUNA STEAK* 45
#1 Ahi Seared Rare, *Famous* Sesame Crust, Ginger Soy, Wasabi, Pickled Ginger
FRESH FLORIDA GROUPEL * 39
Brown Beech Mushroom, Garlic Confit, Baby Carrot, Pearl Onion, Spicy Blue Crab-Lemon Beurre Fondue
COLD WATER MAINE LOBSTER TAIL, 14 OUNCES 59
Drawn Butter, Lemon

CHOPS / CHICKEN

COLORADO LAMB RACK 48
4-bone Rack, Balsamic Reduction Sauce, Rosemary
NIMAN RANCH BERKSHIRE TOMAHAWK PORK CHOP 35
Brandy Green Peppercorn Sauce
BRAISED BERKSHIRE PORK SHANK OSSO BUCCO 32
Soft Polenta, Braising Jus Reduction
CHICKEN OSCAR 29
Maryland Lump Crabmeat, Asparagus, Hollandaise

SIDES

BAKED POTATO WITH BUTTER AND SOUR CREAM 7 LOADED BAKED POTATO 9
ASPARAGUS WITH HOLLANDAISE* 12 SAUTÉED MUSHROOMS 8 FRENCH FRIES 8
MASHED POTATOES 8 HASH BROWNS 8 CREAMED SPINACH 9
SKINNY ONION RINGS 8 STRING GREEN BEANS WITH BACON 8
BABY SPINACH SAUTEED WITH GARLIC & RED CHILI FLAKES 9